



## ORIGIN

The Oryzanoil has been cultivated for more than 10 000 years; the rice was known by the Greeks since the expeditions of Alexandre Legrand in Persia and has been introduced in France since 1393. Nowadays, China, India, Indonesia, Bangladesh, Vietnam, Birmania and Thailand provide 80% of the worldwide rice production.

The rice is a cereal comes from the Poaceae family, and it is highly cultivated for its fruit rich in starch. This kind of plant is called "Oryza" and includes two types: *Oryza Sativa* and *Oryza Glaberrima*. The bran is the thin film located between the grain and the protective pod.

INCI Name :	<i>Oryza Sativa (Rice) Bran Oil</i>
CAS Number :	68553-81-1
EINECS	271-397-8

## CHARACTERISTICS

Aspect:	Liquid
Color:	Pale Yellow
Smell and taste:	None
Density (20°C):	0,910 – 0,950

## SENSORY EVALUATION

Fast absorbing oil, providing a dry feel and let the skin smooth and comfortable.

## FATTY ACID COMPOSITION

Palmitic Acid:	16:0	19
Stearic Acid:	18:0	2
Oleic Acid:	18:1 n-9	41
Linoleic Acid:	18:2 n-6	33
Linolenic Acid:	18:3 n-3	1
Arachidic Acid:	20:0	1

## UNSAAPONIFIABLE COMPOSITION

Vitamin E :	250 – 700 pm(including Tocopherols : 50-200ppm & Tocotrienols: 200-500 ppm)
Oryzanol :	4000 ppm
Phytosterol :	4,5 – 6,5%

## QUALITY CRITERIA

Oleic Acidity:	<1%
Peroxyde Index :	>17 meq/kg

## TRADITIONAL USES

The exceptional amount of antioxidant and anti-inflammatory molecules makes this oil really interesting for the cosmetic

## PRESERVATION

Preservation during 12 months at <15°C out of direct light, humidity and air